

CHAPTER 7-03.1-03 CREAM PRODUCTION ON THE FARM

Section

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7-03.1-03-01. General requirements. Cream separated on the farm used for manufacturing milk products must be derived from milk meeting the requirements of the certification program established by the dairy department. Wet hand milking is prohibited. All farm separated cream must be stored on the farm where produced for a period not exceeding seven days before being transported to a cream receiving station. Farm separated cream must meet the temperature and production requirements of manufacturing grade milk. Farm cream must be screened for drug residue.

History: Effective August 1, 1986; amended effective April 1, 1993.

General Authority: NDCC 4-29-03, 4-29-04, 4-30-55.1

Law Implemented: NDCC 4-30-21

7-03.1-03-02. Milk facility requirements. Temperature standards:

1. Cream on the farm and during transport must be maintained at thirty-two to forty-five degrees Fahrenheit [0 to 7.22 degrees Celsius].
2. Once in possession of the cream station or plant, cream must be stored within temperatures ranging of thirty-two to forty-five degrees Fahrenheit [0 to 7.22 degrees Celsius] and maintained at that temperature.

History: Effective August 1, 1986; amended effective April 1, 1993.

General Authority: NDCC 4-29-03, 4-29-04, 4-30-55.1

Law Implemented: NDCC 4-30-21

7-03.1-03-03. Farm separated cream quality requirements.

1. Each container of farm separated cream must be tested for sediment content by using the "off-the-bottom" or the "mixed can" method.
2. If a producer's cream is classified number 1 or number 2, the cream must be accepted. If the cream is classified number 3, the producer must be put on probational status, and if the next delivery tested contains cream classified as number 3 or number 4, the cream must be rejected. Any farm separated cream classified as number 4 must be rejected from the market. When cream is classified as "reject", the cream must be returned to the seller and colored with a harmless vegetable dye.

3. When cream from a producer falls below number 2, the cream buyer shall notify the state dairy commissioner. A special sanitary inspection must be conducted of the producer's facility. If the producer's facility does not meet the standards for the production of cream, the dairy commissioner may order their cream suspended from the market until unsatisfactory conditions have been corrected.

History: Effective April 1, 1993.

General Authority: NDCC 4-29-03, 4-29-04, 4-30-55.1

Law Implemented: NDCC 4-30-21

7-03.1-03-04. Classifications. For the purpose of quality control and establishing a rejection level of farm separated cream to the producer, seller, or shipper, the following classification of cream for sediment is applicable:

1. Accurate plant records listing the results of quality tests made on farm separated raw cream must be maintained on cream from each producer, seller, or shipper. Each producer, seller, or shipper shipping probational or rejected cream must be informed immediately of results of such quality tests. Producers, sellers, or shippers shipping cream should receive such information at the time of regular remittances. Such records must be available for examination by the dairy commissioner and kept on file for at least one year. Alternately, when a buyer of farm separated cream has in operation an acceptable quality program, at the producer level, which is approved by the dairy commissioner being effective in obtaining results comparable to or higher than the quality program as outlined in chapter 7-03.1-04 for cream, then such a program may be accepted in lieu of the program outlined in this section.
2. All containers used for sale of raw cream must be identified by state-assigned producer numbers or producer's name. A log identifying the producer container, acidity or bacteria test, sediment test and butterfat test results, and temperature must be maintained by the cream station for the period of one year.
3. Testing to determine classification of cream must be conducted by individuals licensed by the dairy commissioner.

History: Effective April 1, 1993.

General Authority: NDCC 4-29-03, 4-29-04, 4-30-55.1

Law Implemented: NDCC 4-30-21